



Starters

House Smoked Salmon Platter

Ingredients: Smoked Salmon, Mayo, Preserved Lemon, Chili Powder, Olive Oil, Kosher Salt, Ground White Pepper, Cucumber, Honey, Lemon Zest, Sugar, Water, White Wine Vinegar, Yellow Mustard Seed, Kosher Salt, Bagels, Gluten-Free Crackers, Lemons, Arugula

Marinated Feta & Olives (V)

Ingredients: Cerignola Olives, Kalamata Olives, Feta Cheese, Sundried Tomatoes, Roasted Red Peppers, Garlic, Bay Leaves, Thyme, Red Pepper Flakes, Mild Chili Flakes, Ground Black Pepper, Lemon Juice, Lemon Peel, Orange Peel, Olive Oil, Canola Oil

Cumberland Sausage Rolls

Ingredients: Pork Belly, Breadcrumbs, Sage, Thyme, Fennel Seed, Ground Nutmeg, Ground White Pepper, Kosher Salt, Mustard Powder, Onion, Garlic, Beef Stock, Puff Pastry, Dijon, Honey, Chili Flakes, Chili Powder

Heating: Preheat oven to 350F. Remove the lid and sauce. Place the sausage rolls in the oven and heat for 12 minutes, or until an internal temperature of 150F. Remove from the oven and serve with chili honey mustard.

Spinach and Artichoke Arancini (V)

Ingredients: Arborio Rice, Butter, Parmesan, Cream Cheese, Shallot, Garlic, Olive Oil, White Wine, Garlic Powder, Artichokes, Spinach, Bread Crumbs, Bread Crumbs, Flour, Eggs, Mayo, Roasted Garlic, Garlic, Garlic Powder, Onion Powder, Chili Powder, Dijon Mustard, Lemon Juice

Heating Instructions: Preheat oven to 350f. Cook from fresh. Remove lid and garlic aioli. Heat in oven for 15-18 minutes.

Remove from the oven and serve with aioli. Heating times may vary.

Mains

Honey Dijon Glazed Myshka Ham Package (GF)

Ingredients: Myshka Ham, Honey, Dijon, Mild Chili Powder, (Scallop Potato With Gruyere Cheese) Yukon Gold Potatoes, Onion, Garlic, Gruyere Cheese, Milk, Bay Leaf, Ground White Pepper, Clove, Butter, Gluten Free Flour, (Spring Vegetable and Asparagus Medley), Asparagus, Red Pepper, Snow Peas, Snap Peas, Green Peas, Fava Beans, Red Onion, Olive Oil, Kosher Salt, Ground Black Pepper, (Chimichurri Sauce), Red Peppers, Parsley, Red Wine Vinegar, Smoked Paprika, Peeled Garlic, Lemon Juice, Chili Flakes, Olive Oil, Chives, Lemon Zest, Maple Syrup, Kosher Salt, Ground Black Pepper

Heating Instructions: Pre-heat oven to 350F. Remove lid and cover ham with foil and heat for 25-30 minutes. Remove foil and heat for an additional 5-10 minutes. Place glaze in a small pot and bring to a simmer. Pour over ham and serve. For Spring Vegetable and Asparagus Medley: remove lid and chimichurri sauce and heat uncovered for 10-15 minutes, or until heated through. Remove from oven and pour chimichurri over vegetables. For Scaloped Potato: Remove lid, wrap in foil and heat 20-25 minutes. Remove foil and heat for an additional 5-7 minutes, or until the potatoes are heated through and the cheese is browned and bubbling.

Canadian Cabernet Braised Brisket with Parsley (GF, DF, P)

Ingredients: Beef Brisket, Onion, Carrots, Garlic, Dried Mushrooms, Tomato Paste, Maple Syrup, Olive Oil, Beef Stock, Bay Leaves, Red Wine, Kosher Salt, Ground Black Pepper. Potato Colcannon Yukon Gold Potato, Olive Oil, Leeks, Green Onion, Garlic, Savoy Cabbage, Kosher Salt, Ground White Pepper Spring Vegetable Medley: Asparagus, Red Pepper, Snow Peas, Snap Peas, Green Peas, Fava Beans, Red Onion, Olive Oil, Kosher Salt, Ground Black Pepper), Red Chimichurri, (Red Peppers, Parsley, Red Wine Vinegar, Smoked Paprika, Peeled Garlic, Lemon Juice, Chili Flakes, Olive Oil, Chives, Lemon Zest, Maple Syrup, Kosher Salt, Ground Black Pepper)

Heating Instructions: Preheat oven to 350F. Remove lid from the container, and cover with aluminum foil. Place the container in the oven and heat for 25-30 minutes or until hot. For the Demi-Glace: Heat the sauce on the stove over medium heat until simmering, stirring often. Serve over top of the brisket. For the Vegetable and Asparagus Medley: Remove lid and red chimichurri sauce and heat uncovered for 10-15 minutes until heated through. Remove from oven and pour red chimichurri sauce over the vegetables and serve. For the Irish Colcannon: Remove the plastic top from the container. Wrap in aluminum foil. Place the colcannon in the oven at 350F, for 18-25 minutes, or until hot. Remove from oven and serve with brisket & spring vegetable medley.

Seared Salmon with Chimichurri Sauce (GF)

Ingredients: Salmon, Chimichurri Sauce (Olive Oil, Sherry Vinegar, Garlic, Parsley, Cilantro, Shallot, Ground Cumin, Lemon Zest, Sugar), Spring Vegetable Medley (Asparagus, Red Pepper, Snow Peas, Snap Peas, Green Peas, Fava Beans, Red Onion, Olive Oil, Kosher Salt, Ground Black Pepper), Red Chimichurri Sauce (Red Peppers, Parsley, Red Wine Vinegar, Smoked Paprika, Peeled Garlic, Lemon Juice, Chili Flakes, Olive Oil, Chives, Lemon Zest, Maple Syrup, Kosher Salt, Ground Black Pepper), Basmati and Wild Rice Pilaf With Chickpeas (Basmati, Vegetable Stock, Wild Rice, Butter, Olive Oil, Onion, Leeks, Green Onion, Chickpeas, Garlic, Celery, Sage, Thyme, Kosher Salt, Ground Black Pepper)

Heating Instructions: Preheat oven to 350F. Remove lid from the container for the salmon and wrap it in foil. Place in the oven and heat for 20-25 minutes, removing the foil 5-10 minutes before removing from the oven. Remove from oven and serve with chimichurri sauce For Rice Pilaf: remove the lid from the container and wrap in foil. Place in the oven for 20-25 minutes or until heated through. Vegetable and Asparagus Medley: remove lid and red chimichurri sauce and heat uncovered for 10-15 minutes until heated through. Remove from oven and pour red chimichurri sauce over the vegetables and serve.

Mushroom and Spinach Lasagna (V)

Ingredients: Pasta, Mushroom Ragu (Oyster Mushroom, King Oyster Mushroom, Cinnamon Cap Mushroom, Lion's Mane Mushroom, Tomato Paste, Shallot, Garlic, Sherry Wine, Flour, Butter, Vegetable Stock, Thyme, Rosemary), Truffle Herb Bechamel (Butter, Flour, Milk, Onion, Bay Leaves, Clove, Sage, Rosemary, White Truffle Oil, Nutmeg, Pepper, Salt), Ricotta, Spinach, Mozzarella, Fennel Prangrattato (Breadcrumbs, Chili Flakes, Oregano, Fennel Seed, Lemon Zest, Olive Oil, Kosher Salt), Summer Truffles, Truffle Oil, Parmesan, Kosher Salt, Ground Black Pepper

Heating Instructions: Preheat oven to 350F. Remove plastic cover, truffles and truffle oil. Cover with parchment paper and/or aluminum foil. Bake in oven for 30 minutes. Uncover and bake for another 15-20 minutes, or until hot through and top is nicely browned. Rest 10-15 before serving. Garnish with sliced truffles and truffle oil

Sides & Salads

Spring Vegetable and Asparagus Medley (GF, VEGAN)

Ingredients: Asparagus, Red Peppers, Yellow Peppers, Snow Peas, Sugar Snap Peas, Green Peas, Fava Beans, Red Onion, Olive Oil, Kosher Salt, Ground Black Pepper, Red Chimichurri (Red Peppers, Parsley, Red Wine Vinegar, Smoked Paprika, Peeled Garlic, Lemon Juice, Chili Flakes, Olive Oil, Chives, Lemon Zest, Maple Syrup, Kosher Salt, Ground Black Pepper)

Heating Instructions: Pre-heat oven to 350F. Remove lid from the container and the chimichurri sauce, cover with foil and place into center of the oven for 20-25 min. or until hot throughout. Pour the chimichurri sauce over top and serve.

Spring Pea and Radish Salad (GF, V)

Ingredients: Heritage Mix Greens, Green Peas, Red Radish, Watermelon Radish, Sugar Snap Peas, Snow Peas, Buttermilk Ranch Dressing (Buttermilk, Sour Cream, Mayo, Olive Oil, Vinegar, Chili Powder, Dried Chives, Dried Dill, Garlic, Garlic Powder, Onion Powder, Dried Parsley, Kosher Salt)

Scalloped Potatoes with Gruyere Cheese (GF, V)

Ingredients: Yukon Gold Potatoes, Onion, Garlic, Gruyere Cheese, Grated Parmesan, Béchamel Sauce (Unsalted Butter, GF All-Purpose Flour, Milk, Onion Bay Leaves, Clove, Ground White Pepper, Ground Nutmeg, Kosher Salt), Parsley, Chives Paprika)

Heating Instructions: Pre-heat oven to 350F. Remove lid, cover with foil and place into center of the oven for 20-25 min. or until hot throughout

Build Your Own Brunch

French Toast Bake (V)

Ingredients: Sourdough Bread, Liquid Egg, Heavy Cream, Sugar, Brown Sugar, Vanilla Extract, Ground Cinnamon, Kosher Salt, Blood Orange Jelly + Blueberry Mascarpone Cream (Blueberries, Blood Orange Jelly, Sugar, Mascarpone, Heavy Cream, Powdered Sugar, Vanilla Extract), Poached Pear, Orange, Kosher Salt

Heating Instructions: Preheat oven to 350F. Remove lid from container and wrap in aluminum foil. Place in the oven for 15-20 minutes, or until warmed through. Remove from oven and serve with mascarpone cream.